

UNA PALMA 2019



Type: Fino

Denomination of Origin: DO Jerez-Xérès-Sherry

Grape Variety: 100% Palomino Fino

Ageing: Average 6 years in American oak casks following the traditional Solera system

Alcohol 15.5%

Volatile acidity: 0.16 g/l

Total acidity: 4.59 g/l

Acetaldehyde: 379 mg/l

Glycerine: 0.20 g/l

González Byass
Desde 1835
Familia de Vino
USA

'Una Palma, Dos Palmas, Tres Palmas and Cuatro Palmas' are denominations of Fino sherries that stand out for their finesse and delicate aroma and the number of palmas is proportional to their age'

Manuel María González-Gordon in his book 'Jerez-Xérès-Sherish'

TIO PEPE PALMAS COLLECTION

The classification of the Fino Palmas collection 2019 has clearly been influenced by the climatological year. We had a mild and dry winter and a fresh summer and these circumstances have led to the Flor showing a significant yeast activity during winter and spring which it managed to maintain during the entire summer. The selected casks for Una and Dos Palmas are clear examples of how far the biological ageing can be taken, in these two Finos that are true examples of the two terroirs in Jerez; the vineyard and the winery.

The cask selected for Fino Tres Palmas is simply sublime and it marks this thin line between the biological and oxidative ageing, offering light and elegante aromas of oak and a creamy, salty and tasteful finish. The Amontillado Cuatro Palmas shows how the Palomino Fino is capable of ageing with elegance and nobility, and offer us a very old Amontillado which is both profound, penetrating and overwhelming.

This Tio Pepe Palmas collection, in which this year I have counted on the priceless help of Peter Liem who is recognised as a Sherry and fortified wine expert, is in itself a truly magical representation of the biological ageing and Tio Pepe's capability of developing over time.

UNA PALMA

The Macharnudo and Carrascal pagos express the best of our soils in this intense, salty and flavoursome Fino.

The Solera, with over 6 years of biological ageing, is made up of a total of 139 casks, from which number 79, 95 and 96 were selected, all found on the second floor of the Gran Bodega Tio Pepe.

WINEMAKER'S NOTES

Yellow in colour with golden shades, clean and bright. The wine is showing light legs, an intense and powerful nose which reminds us of the veil of the flor, chalk, dried fruits as well as citric, salty and mineral notes.

On the palate, the wine is fresh, salty and tasty. The finish is persistent and balanced, reminding us of salt, hazelnuts, yeast and green olives, with a dry and slightly bitter aftertaste.

SERVING AND PAIRING

An ideal wine for aperitives, but also to be enjoyed with fish, rice and pasta dishes. It pairs perfectly with different kinds of food and it enhances the flavours of the Asian cuisine.

This wine should be enjoyed chilled in a long and thin wine glass.

Suitable for vegans

CONTACT:

GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301, CHICAGO, IL,
60642

TEL: 773 334 6700
info@gonzalezbyassusa.com
@gonzalezbyassusa